

***Note: Surcharges apply on public holiday***

## **SANDWICH MENU**

*Minimum order 8 sandwiches*

**Sandwich @ 1Per Person - \$10**

**Baguette/Wrap @1Per Person-\$12**

Sandwich fillings include:

- Double smoked ham, Swiss cheese, tomato, mixed leaves & mayonnaise.
- Poached Chicken Breast, avocado, mayonnaise and mixed leaves.
- Smoked Salmon, cream cheese, avocado, capers, Spanish onion.
- Chargrilled vegetables, pesto, ricotta and baby spinach
- Corned Beef, tomato pickles, tasty cheese and mayonnaise
- Portuguese chicken Breast, mayonnaise, chilli jam & mixed leaves
- Tuna, lemon mayo, cucumber, pickled onion and mixed leaves
- Salad sandwich with avocado, tomato, cucumber, carrot, onion, & Swiss cheese

*Sandwiches are made on wholewheat & quinoa & soy organic sourdough*

*Baguettes are made on white crispy fresh baked bread. Sandwiches, Baguettes & Wraps are cut into 1/4's*

*The sandwiches and baguettes/ wraps are presented in quality craft window boxes*

## **ON THE BBQ**

Your choice of meat, freshly cooked on the BBQ & served with rocket & parmesan salad and fresh bread rolls

- *Gourmet Sausages freshly cooked on the BBQ, \$15 pp*

Vegetarian/Vegan/GF option available

- *Homemade Wagyu Beef Burgers cooked on the BBQ, 20pp*

Chicken/Vegetarian/ Vegan/GF option available

- Or enjoy a mixture of burgers and sausages for \$25 pp

## BUFFET & COCKTAIL CATERING MENU

### Buffet Menu

#### Buffet Option 1: \$45.00 per person

- Cheese Platter
- Platter of Fresh Prawns
- Leg of Ham (sliced and served chilled)
  - Barbeque Chicken
  - Creamy Potato Salad
- Rocket and parmesan salad
- Bread Rolls
- Fresh Fruit Platter

#### BBQ Buffet Option 2: \$50.00 per person

- Cheese Platter
- Selection of Gourmet Sausages
  - Chicken Skewers
  - Lamb kofta
- Creamy Potato Salad
- Rocket and parmesan Salad
- Fresh Bread Rolls
- Fresh Fruit Platter

*Add prawn platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges*

# Champagne

## Platter Buffet Option 3: \$40.00 per person

- Cheese Platter
- Antipasto Platter
- Assorted Wrap Platter
- Fresh Fruit Platter
- Fresh Bread Rolls

*Add prawn platter for an additional \$10.00 per person, served with seafood sauce, lemon wedges*

## Cold finger food

*(Minimum 12 per item)*

- Roast pumpkin, goat's cheese & tomato frittata- \$3.50 each
- Cocktail Spanakopita (feta & spinach filo triangles) - \$3.50 each
- Cocktail Smoked salmon & dill quiche - \$3.60 each

## Gourmet sliders

*Made on mini milk buns*

- Slow cooked beef brisket (minimum 24 per order) - \$4.00 each
- Chicken schnitzel (minimum 12 per order) - \$4.00 each
- Roast vegetable & goat's curd (minimum 12 per order) - \$4.00 each
- Smoked salmon & cream cheese (minimum 12 per order) - \$4.00 each

## **BUFFET MEATS**

- Free range marinated & roasted chicken cut into 1/8's (served cold) \$25.00 ea
- Rare roast beef served with horseradish & mustards (served cold) \$75 p/kg (min 2 kg)
- Apple cider & maple glazed free range ham w/ apple pear & ginger chutney (served cold) \$50 p/kg (min 2 kg)

*Add on fresh bread rolls @ \$1.00 per person*



## SALAD MENU

*\$85 per salad, serves at least 25 people (half size platters available on request \$45.00 each)*

- Wild Rice Salad - brown and wild rice with sultanas, almonds, toasted coconut and lemon honey mustard dressing.
- Wild Rocket, Roasted Pumpkin & Pine nut Salad - with cherry tomatoes, goats cheese served with balsamic dressing.
- Israeli Couscous Salad - w/fresh herbs, cherry tomato & chilli with a lemon & garlic dressing.
- Quinoa & Roasted cauliflower salad - with cashews, currants, roast cauliflower & chickpea.

## PLATTERS

### Sushi Platters

Serves 20 people

- A variety of bite size Sushi Rolls Platter: \$70.00
- A variety of cooked and fresh Salmon Platter: \$80.00

### Cheese Platters

Serves 20 people

A range of Australian & European cheeses served with crackers.

- \$110.00 (4/5 cheeses) ? \$140.00 (5/6 cheeses) ? \$170.00 (7/8 cheeses)

### Smoked Salmon Gravlax Platter

*\$130.00 (serves 20 people)*

Full side Salmon, smoked and sliced with capers, dill, & served with sides of wasabi cream & pickled onion

### Antipasto Platter

*\$150.00 (serves 20 people)*

Cold meats, marinated olives, cheeses, homemade dips, pate. Served with crackers.

# Champagne

## Fruit Platters

A variety of Strawberries, Blueberries, Pineapple, Rock Melon, Watermelon, Kiwi Fruit, Grapes. (fruits will depend on season and market availability)

- Small: \$60.00 (serves 12-15)
- Medium: \$90.00 (serves 15-25)
- Large: \$110.00 (serves 25+)

## **Whole tray cakes \$150.00**

*(30 x 40cm) Portioned*

- Orange & Almond cake (GF, DF)
- Flourless chocolate & raspberry cake (GF)
- Chocolate & walnut brownie (GF)
- Blueberry & lime baked cheese cake
  - Apple & rhubarb crumble
  - Carrot & walnut cake

